

I4 HANDS[®]

.....WINERY

BRUT SPARKLING WINE, COLUMBIA VALLEY

TASTING NOTES

"Our 14 Hands sparkler has delicate flavors of apples and citrus with lively acidity, which makes it a perfect match for a variety of appetizers and entrees."

Keith A. Kenison

- Keith Kenison, Winemaker

WINEMAKING

- This Brut was made in the traditional Méthode Champenoise style.
- Primary fermentation lasted approximately 2-3 weeks. Following, the cuvée underwent secondary fermentation that lasted approximately two months.
- A sweet liquid dosage was added to the bottle just before corking to balance the delicate, natural high fruit acids and to provide viscosity, giving this Brut its unique style.

RECOMMENDED FOOD PAIRINGS

- Fish tacos, smoked Gouda mac 'n' cheese, onion tart, scallops in cream sauce, stuffed mushrooms

TECHNICAL DATA

Non-Vintage

Appellation: Columbia Valley

Alcohol: 12.0%

TA: 0.80 g/100 mL

pH: 3.00

Residual Sugar: 2.15 g/100 mL

Blend: Our winemaking team leans on traditional wine grape varieties, as well as varieties that aren't typically used for bubbly but create a playful, floral and aromatic style of sparkling wine. Varietals include Chardonnay, Riesling, Chenin Blanc, Pinot Blanc, Pinot Gris, Pinot Meunier and Pinot Noir.

